

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings of claims in the application:

1. (Currently Amended) A method of producing a malt alcohol beverage, comprising:
removing through adsorption at least a part of rough flavor components from malt, a malt alcohol beverage intermediate product, or the malt alcohol beverage with the aid of an adsorbent selected from the group consisting of a strongly basic anion-exchange resin, a weakly basic anion-exchange resin and a synthetic adsorbent.

Claims 2 and 3 (Canceled)

4. (Currently Amended) The method of producing a malt alcohol beverage according to ~~any of claims~~ claim 1-3, wherein the rough flavor component is a causative substance for stale flavor or a precursor thereof.

5. (Currently Amended) The method of producing a malt alcohol beverage according to ~~any of claims~~ claim 1-4, wherein the rough flavor component is a carbonyl compound or a Maillard compound.

6. (Currently Amended) The method of producing a malt alcohol beverage according to ~~any of claims~~ claim 1-4, wherein the rough flavor component is an organic acid.

7. (New) The method according to claim 1, further comprising:

mixing a raw material containing malt with water, thereby obtaining a mixture;

saccharifying the malt by warming the mixture, thereby obtaining saccharified malt;
collecting wort from the saccharified malt;
fermenting the wort by addition of yeast thereto, thereby obtaining the malt alcohol beverage intermediate product;
storing the malt alcohol beverage intermediate product; and
filtering the malt alcohol beverage intermediate product to produce the malt alcohol beverage.

8. (New) The method according to claim 7, wherein said rough flavor components are removed before the filtration of the malt alcohol beverage intermediate product.

9. (New) The method according to claim 1, wherein said adsorbent reduces a stale flavor of said malt alcohol beverage.

10. (New) The method according to claim 1, wherein the adsorbent is selected from the group consisting of SA10A, SA11A, SA12A, NSA100, SA20A, SA21A, PA308, PA312, PA312, PA316, PA408, PA412, PA418, HPA25, HPA75, WA10, WA20, WA21J, WA30, IRA400C1, IRA402BLC1, IRA410C1, IRA96SB, IRA67, and IRAXE583.

11. (New) The method according to claim 1, wherein said synthetic adsorbent is selected from the group consisting of an aromatic group containing adsorbent, a substituted aromatic group containing adsorbent, and an acrylic group containing adsorbent.

12. (New) The method according to claim 1, wherein said synthetic adsorbent is selected from the group consisting of HP20, HP21, SP825, SP850, SP70, SP700, XAD2, XAD4, SP207, HP1MG, HP2MG, and XAD7.

13. (New) The method according to claim 1, wherein the rough flavor component is propanal, hexanal, hexenal, pentanal, furfural, trans-2-nonenal, phenylacetaldehyde or a mixture thereof.

14. (New) The method according to claim 1, wherein the rough flavor component is 5-hydroxymethylfurfural, an Amadori substance, a precursor of an Amadori substance or a mixture thereof.

15. (New) The method according to claim 1, wherein the rough flavor component is selected from the group consisting of glucose-glycine, glucose-alanine, glucose-leucine, glucose-isoleucine, fructose-proline, fructose-glutamic acid, fructose-serine, fructose-threonine and mixtures thereof.

16. (New) The method according to claim 1, wherein the rough flavor component is a heterocyclic compound having a pyrazine ring, pyrrole ring, or imidazole ring.

17. (New) The method according to claim 1, wherein the rough flavor component is a product of the decomposition of an unsaturated fatty acid.

18. (New) The method according to claim 1, wherein an unsaturated fatty acid is removed.

19. (New) The method according to claim 17, wherein said unsaturated fatty acid is selected from the group consisting of pyroglutamic acid, acetic acid, lactic acid, succinic acid, malic acid, pyruvic acid, citric acid, fumaric acid, isocitric acid and mixtures thereof.

20. (New) The method according to claim 1, wherein a decrease in a degree of bitterness of the malt alcohol beverage after the adsorption is 0-50%.

BASIS FOR THE AMENDMENT

The abstract has been amended to better conform to accepted U.S. format.

Claim 1 has been amended as supported at page 15 of the specification.

Claims 2 and 3 have been canceled.

The dependency of Claims 4, 5 and 6 has been amended.

New Claims 7-20 have been added.

New Claim 7 is supported at page 9 last paragraph to page 10, first paragraph.

New Claim 8 is supported at page 14, lines 11 and 12.

New Claim 9 is supported at page 14, lines 21 and 22.

New Claim 10 is supported at page 15, lines 15-21.

New Claim 11 is supported at page 16, last paragraph.

New Claim 12 is supported at page 16, last paragraph to page 17, first paragraph.

New Claims 13 and 14 are supported at page 17, last paragraph to page 18, first paragraph.

New Claims 15-17 are supported at page 18.

New Claim 18 is supported at page 18, lines 18-23.

New Claim 19 is supported at page 19, first paragraph.

New Claim 20 is supported at page 20, lines 8-9.

No new matter is believed to have been added by entry of this amendment. Entry and favorable reconsideration are respectfully requested.

Upon entry of this amendment Claims 1, 4-20 will now be active in this application.